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No Scrap Left Behind

the FOOD WASTE story



ECONOMIC

Average American throws away about **\$45** per month of food.



SOCIAL

More than **50 MILLION** Americans are food insecure.



ENVIRONMENTAL

All the resources used to produce food that goes uneaten is wasted too.

Bottom Line: Food Waste is a Colossal Issue. But YOU can help address it!

On May 8-10th, 2017 the Campus Sustainability Office worked with Aramark and WALLE classes to run *No Scrap Left Behind* programming at Victor's cafeteria with the goal of informing and engaging students around portioning and food waste. Additional programming was done Feb 6-10th, 2017 and May 12, 2017.

The program included information on portioning, a Taste-Not-Waste food sampling service, options to take pledges and photos with the buffet, a message board tallying the day's and week's total food waste, the buffet itself, and food waste messaging throughout the cafeteria.

In just one week of programming (two hours daily, 8 hours total), 204.6 lbs of food waste was produced and displayed.

Our goal is to increase student knowledge around the issue of food waste and encourage them to change their behaviors to divert more food on and off campus.

As consumers, we can make a difference.

